



Cold Storage

These SHORT but safe time limits will help keep refrigerated food from spoiling or becoming dangerous to eat. These time limits will keep frozen food at top quality.

Product	Refrigerator (40°F)	Freezer (0°F)
Eggs Fresh, in shell Raw yolks, whites 2-4 days Hard cooked Liquid pasteurized eggs or egg substitute, opened unopened	3 weeks 1 year 1 week 3 days 10 days	Don't freeze Don't freeze well Don't freeze 1 year
Mayonnaise Commercial, refrigerate after opening	2 months	Don't freeze
TV Dinners, Frozen Casseroles Keep frozen until ready to serve		3-4 months
Deli & Vacuum-Packed Products Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads Prestuffed pork and lamb chops, chicken breasts stuffed with dressing Store-cooked convenience meals Commercial brand vacuum-packed dinners with USDA seal	3-5 days 1 day 1-2 days 2 weeks, unopened	These products don't freeze well
Soups and Stews Vegetable or meat-added	3-4 days	2-3 months
Hamburger, Ground and Stew Meats Hamburger and stew meats Ground turkey, veal, pork, lamb and mixtures of them	1-2 days 1-2 days	3-4 months 3-4 months
Hot dogs and Lunch Meats Hot dogs, opened package unopened package Lunch meats, opened unopened	1 week 2 weeks 3-5 days 2 weeks	In freezer wrap, 1-2 months

Cold Storage CONTINUED

Product	Refrigerator (40°F)	Freezer (0°F)
Bacon and Sausage		
Bacon	7 days	1 month
Sausage, raw from pork, beef, turkey	1-2 days	1-2 months
Smoked breakfast links, patties	7 days	1-2 months
Hard sausage - pepperoni, jerky slices	2-3 days	1-2 months
Ham, Corned Beef		
Corned beef, in pouch with pickling juices	5-7 days	Drained, wrapped 1 month
Ham, canned Label says keep refrigerated	6-9 months	Don't freeze
Ham, fully cooked - whole	7 days	1-2 months
Ham, fully cooked - half	3-5 days	1-2 months
Ham, fully cooked - slices	3-4 days	1-2 months
Fresh Meat		
Steaks, beef	3-5 days	6-12 months
Chops, pork	3-5 days	4-6 months
Chops, lamb	3-5 days	6-9 months
Roasts, beef	3-5 days	6-12 months
Roasts, lamb	3-5 days	6-9 months
Roasts, pork and veal	3-5 days	4-6 months
Variety meats - tongue, brain, kidneys, liver, heart, chitterlings	1-2 days	3-4 months
Meat Leftovers		
Cooked meat and main dishes	3-4 days	2-3 months
Gravy and meat broth	1-2 days	2-3 months
Fresh Poultry		
Chicken or turkey, whole	1-2 days	1 year
Chicken or turkey, pieces	1-2 days	9 months
Giblets	1-2 days	3-4 months
Cooked Poultry, Leftover		
Fried chicken	3-4 days	4 months
Cooked poultry dishes	3-4 days	4-6 months
Pieces, plain	3-4 days	4 months
Pieces covered with broth, gravy	1-2 days	6 months
Chicken nuggets, patties	1-2 days	1-3 months



County of San Bernardino • Human Services System
Department of Public Health

DIVISION OF ENVIRONMENTAL HEALTH SERVICES

FOOD PROGRAM

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510030 Cold Storage Flyer.INDD
July 2003